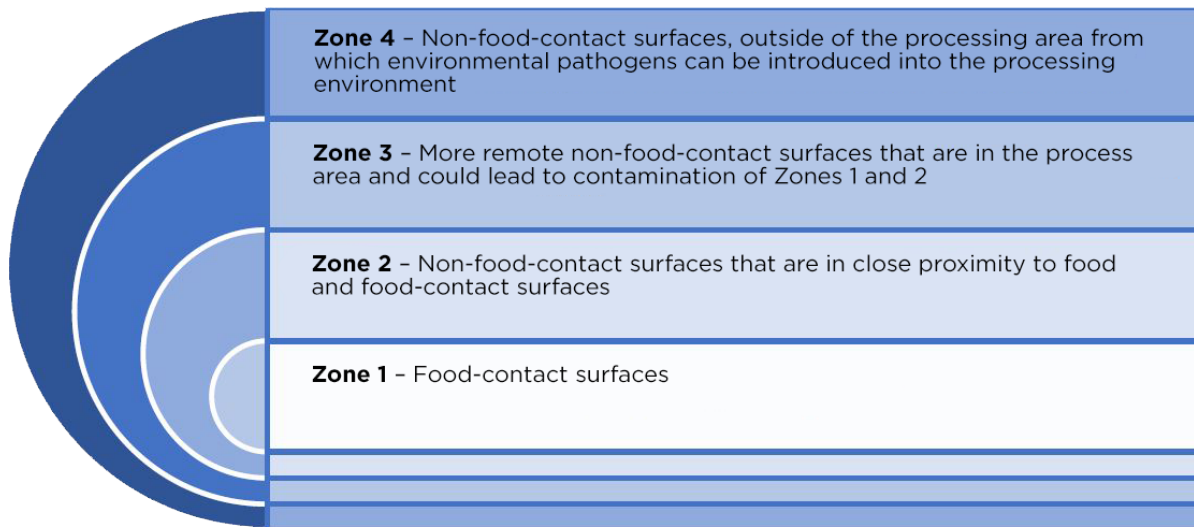


Microbiological Environmental Monitoring Program (EMP)

Are you aware environmental monitoring programs (EMP) may be mandatory for some customers? If a Food and Drug Administration (FDA) facility has ready to eat product exposed to the environment after a valid heat treatment they must have an EMP for sanitation verification. Additionally, US Department of Agriculture (USDA) has expectations of programs for their regulated facilities. Both these can include sampling the environment for Adenosine Triphosphate (ATP) or microorganisms like *Listeria* spp. and *Salmonella*. Programs must have a “seek and destroy” mentality, which means they should be finding the problem in the environment before it gets to the product.

Recently, we’ve developed an EMP Workshop and have been presenting it to Hydrite employees across the US. This one-day workshop includes background information on ATP, microorganisms and EMP program development including the tools to use in the process and sampling techniques such as the Zone Concept. We also extract DNA from strawberries. This workshop will be launched to customers in Q3 2022.

Zone Concept for EMP Sampling



FSPCA PCHR, 2016

The idea behind “seek and destroy” became known after this paper was published [Seek and Destroy Process: LM Process Controls in RTE Meat and Poultry Industry](#) and further after the FDA issued this draft guidance [FDA Draft Guidance on Listeria Control in RTE Foods](#). Although in draft and a guidance, FDA facilities have been using this paper to develop EMP procedures.

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